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DERWENT-WEEK: 200128

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TITLE: Cooking pot with antistick coating  
is made by enameling  
polymer and  
sintering  
pot, coating with silane, inorganic  
fluorosilane by sol-gel process and

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PATENT-FAMILY:

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ABSTRACTED-PUB-NO: DE 29923595U

BASIC-ABSTRACT:

NOVELTY - Cooking pot with an antistick coating is enameled and given a coating of silane(s), inorganic polymer(s) and fluorinated silane(s), which is applied to the enamel by the sol-gel process and then sintered.

USE - The product is an enameled cooking pot with a antistick coating (claimed) .

ADVANTAGE - Antistick coatings based on polytetrafluoroethylene often have inadequate resistance to abrasion and are easily scratched. They can also be damaged by accidental overheating. Coating of alumina, chromium carbide, titanium carbide and/or titanium nitride avoid these problems but are applied by relatively costly chemical or physical vapor deposition. The present coatings are easily applied. The coatings are clear, so that they do not impair the decoration in the enamel layer, and have good resistance to scratching and overheating.

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